

Christmas Day

Served from 12pm-3pm



Starters

(v) Broccoli and stilton soup *cbgf* with rustic bread

Smooth confit duck and orange terrine *cbgf* warm mini soda breads

Smoked salmon, prawn, cream cheese and chive parcel *cbgf*

warm sundried foccacia, dressed mixed leaves

(ve) Asparagus and wild mushroom risotto *cbgf* drizzled with chilli infused oil

Smoked chicken, chorizo and parmesan salad *cbgf*

wild rocket and cherry tomatoes

Mains

Traditional roast turkey crown *cbgf*

rosemary roasted potatoes, creamy mashed potatoes, bacon wrapped chipolata, sage and onion stuffing and rich turkey gravy

Slow roasted minted 'Lamb Henry' spring onion mashed potatoes, mint infused gravy

Oven roasted sirloin of beef *cbgf*

Yorkshire pudding, rosemary roasted potatoes, creamy mashed potatoes, rich beef jus

(B) Whole dressed seabass *cbgf*

filled with roasted peppers and olives, served with garlic crushed new potatoes

(V) Oven baked aubergine *gf*

filled with butternut squash risotto, topped with a herb, tomato and feta crust served with dressed mixed salad and a rich tomato and herb sauce

All above served with a medley of seasonal vegetables

Desserts

(n) Traditional christmas pudding *cbgf* with warm brandy sauce

Classic sherry trifle

Chocolate layered cheesecake with chocolate drizzle and freshly whipped cream

'Rhubarb and ginger gin' crème brulee *cbgf* with shortbread biscuit



Adults £68.50

3 course separate children's menu £35.00 (over 6 years old)

3 course infant menu £17.50

